

the boiled mixture in accordance with step e) and decanting the finished spread.

The mixing in accordance with step c) is done without liquid, and the stirring in accordance with step d) at a slow rate in one direction. The mixture is stirred continually when it is brought to a boil. This also applies to bringing the mixture to a boil in the first preferred version.

The container used for boiling in accordance with step e) is preferably removed from the hotplate or stove after the contents have been brought to a boil. Another object of the last mentioned process involves stirring and dissolving in accordance with step b) at a temperature of approximately 60° C, bringing to a boil in accordance with step e) for a time period of approximately 5 seconds, and decanting in accordance with step d) at a temperature of approximately 85° C.

The previously mentioned milk is preferably UHT milk. Isomalt is available, for example, from the Platinit/Südzucker Company, Mannheim, Germany, aspartame under the name Sunett from the Plüss-Stauffer AG, Oftringen, Switzerland, cornstarch under the name Maizena from the sales chain Coop, Switzerland, sorbite under the name Sorbitol/Nesorb 70/70 from the Sugro AG, Basel, Switzerland, and the nut-nougat cream under the name Nutella from the Ferrero Company at the sales chain Coop Switzerland. It should be noted that some of the names cited in this description are registered trademarks.

The cola and caramel aromas cited in the last process can be acquired similarly as given in the first preferred example.

The spread of the present invention will expand the range of existing food products, because it will create a spread with a cola aroma.

Patent Claims

1. Spread containing at least:
 - one beverage
 - sugar or sweetening agent
 - thickening agent
 - acidification agent
 - cola aroma
2. Spread according to claim 1, **wherein** the beverage is an alcoholic beverage or a non-alcoholic beverage, preferably composed of water, milk, fruit juice or vegetable juice.
3. Spread according to claim 1 or 2, **wherein** the sugar is preferably composed of the substance trehalose, and the sweetening agent is a sugar substitute, preferably mannitol, xylite, sorbite, isomalt, maltitol, lactitol or starch syrup, or the sweetening agent is a sweetening substance, preferably cyclamate, aspartame, saccharin or acesulfam potassium.

4. Spread according to one of the above claims, **wherein** the thickening agent is preferably agar-agar, gum Arabic, pectin, guar flour, carob bean flour, starch, dextrin or gelatin.
5. Spread according to one of the above claims, **wherein** the thickening agent contains carob bean flour and pectin or pectin and cornstarch.
6. Spread according to one of the above claims, **wherein** the acidification agent contains citric acid, tartaric acid and/or lactic acid.
7. Spread according to one of the above claims, **wherein** a fruit mixture contains applesauce and/or a nougat mixture such as mixtures composed of nut nougat, almond nougat, almond-nut-nougat or sweetened nut pulp - especially a nut-nougat cream.
8. Spread according to one of the above claims, **wherein** a food-coloring agent is contained preferably in the form of caramel syrup
9. Spread according to one of the above claims, **wherein** additional aroma substances are contained, preferably caramel aroma and/or lime aroma, and/or stimulating substances, preferably caffeine and taurine.
10. Spread according to one of the claims 1 to 9, **wherein** the following ingredients in proportions of weight are contained:

100 parts water

20 parts sugar

1.6 parts carob bean flour

1.6 parts pectin

40 parts starch syrup

20 parts sugar

40 parts applesauce

20 parts caramel syrup

1.5 parts citric acid

0.9 parts cola aroma

0.6 parts caramel aroma

0.1 part lime aroma

11. Spread according to one of the claims 1 to 7 and 9, **wherein** the following ingredients proportions of weight are included:

100 parts milk

50 parts isomalt

7 parts corn starch

1.6 parts pectin

0.2 parts aspartame

60 parts sorbite

20 parts nut-nougat cream

0.2 parts cola aroma

1 part caramel aroma

12. Spread according to produce a spread according to claims 10, **wherein** the following steps are involved:

- a) Preparing an initial spread ingredient in proportions of weight of 100 parts water
- b) Mixing a second spread ingredient in proportions of weight of 20 parts sugar, 1.6 parts carob bean flour and 1.6 parts pectin.
- c) Stirring in the second spread ingredient in accordance with step b) into the first spread ingredient in accordance with step a) and bringing the resultant mixture to a boil.
- d) Adding a third spread ingredient in proportions of weight of 40 parts starch syrup, 20 parts sugar, 40 parts applesauce, 20 parts caramel syrup to the mixture in accordance with step c); dissolving the third spread component by stirring the resultant mixture and bringing it to boil.
- e) Mixing a forth spread ingredient composed of 1.5 parts citric acid, 0.9 parts cola aroma, 0.6 parts caramel aroma and 0.1 part lime aroma.
- f) Adding and stirring the forth spread ingredient to or with the boiled mixture in accordance with step d) and decanting the finished spread at a temperature of approximate 85° C.

13. Process to produce a spread according to claim 10, **wherein** the following steps are involved:

- a) Preparing an initial spread ingredient of 100 parts milk in proportions of weight.
- b) Stirring in and dissolving 50 parts of isomalt in proportions of weight
- c) Mixing a second spread ingredient in proportions of weight of 7 parts cornstarch, 1.6 parts pectin and 0.2 parts aspartame.
- d) Stirring in the second spread ingredient in accordance with step c) into the first spread ingredient in accordance with step b).
- e) Adding a third spread ingredient in proportions of weight of 60 parts sorbite to the mixture in accordance with step d); bringing the third spread component to a boil while stirring.
- f) Adding and stirring in a forth spread ingredient composed of 20 parts nut-nougat cream, 0.2 parts cola aroma and 1 part caramel aroma to or with the boiled mixture in accordance with step e) and decanting the finished spread.

14. Process to produce a spread according to claim 13, **wherein** the dissolving in accordance with step b) is done at a temperature of approximately 60° C, the bringing to a boil in accordance with step e) for a time period of approximately 5 seconds, and the decanting in accordance with step f) is done at a temperature of approximately 85° C.

Summary

The invention relates to a bread spread, which contains at least one beverage, preferably water or milk, sugar or a sweetening agent, a thickening agent, an acidification agent and cola aroma. The cola aroma creates a

JC17 Rec'd PCT/PTO 30 JUL 2001
09/890434

spread with a new taste, which expands the existing product range of spreads for bread.

Translated by:
ALMAG - INSTITUT
International translations
Altstetterstr. 224
CH-8048 ZURICH / SWITZERLAND
Tel. 01/432 88 22

15-6-2001 H. Heel